

## Az. Agricola Le Due Querce

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**DATE OF FOUNDATION** 1978

**OWNER** G.Paolo Mensi

**VINEYARD HOLDING** 7 ha

### Franciacorta Brut Millesimato D.O.C.G.



**Vintage:** 2007

**Disgorged:** 2010

**Grape variety:** 60% Chardonnay, 40% Pinot Noir

**Vineyard location:** Village of Ome - altitude 350 m a.s.l.  
Village of Rodengo Saiano - 250 m a.s.l.  
Village of Gussago - altitude 200 m a.s.l.

**Soil:** chalky – marly stone rich in clay

**Training system:** Guyot and Spurred Cordon

**Planting pattern:** 2 m x 0,8 m – 6.000 vines per hectare

**Yield:** 95 quintals per hectare (9,5 ton/ha)

**Vinification:** The selected grapes are picked by hand, put into 20 kg cases and refrigerated at 5°C for 12 hrs. Then the grapes are soft pressed. The fermentation takes place in stainless steel tanks at controlled temperature. Selected yeast are added.

**Ageing:** In stainless steel tanks for 7 months before bottle fermentation. The "Tiraggio" is performed in April, than the wine ages on the lees for 30 months before disgorging.

**Winemakers:** Vanessa Verdoni and Fabio Bigolin

<b>ANALITICAL DATA</b>	<b>Alcohol</b>	12,80 %vol
	<b>Total acidity</b>	7,00 g/l (tartaric acid)
	<b>Residual sugar</b>	7,0 g/l

**MALOLACTIC FERMENTATION** 100%

**Production:** 6.500 bottles/year

**Bottle size:** 0,75l – 1,5l – 3 l

**Box size:** 6 bottles; single box